

Be Fat Free



insure your restaurant is complying with the **City of Albuquerque's Sewer Use & Wastewater Control Ordinance**, and be a responsible member of the business community by managing used grease properly.

Questions?

Please call
Wastewater Utilities, Industrial
Waste Engineer 873-7047
Environmental Health....768-2600
TTY Users may call (505)659-8331



Visit our website at www.cabq.gov/p2

Grease Haulers

AAA.....345-3965
ABCO Waste Removal.....345-9950
Affordable Pumping Service345-8310
American Waste Removal.....344-0177
Atlas Pumping Service.....898-3936
Valley Proteins.....867-6363

Grease Recyclers

AAA.....345-3965
American Waste Removal.....344-0177
Atlas Pumping Service898-3936
Valley Proteins.....867-6363

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This pamphlet is available in alternate formats upon request.

This pamphlet was a joint effort between the Pollution Prevention Program, and Environmental Health Consumer Health Protection Division.

Environmental Health Department
Consumer Health Protection Division
One Civic Plaza NW Room #3027
Phone 768-2600
Fax 768-2698
TTY Users (768-2482)



Grease Management

A Hot Topic for Restaurants



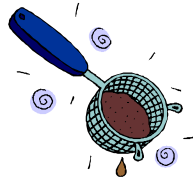
Improper Disposal of Grease Can Cost Your Restaurant \$\$\$



Did you know when grease is poured into a drain it can cost restaurant owners/managers money? Restaurants are responsible for properly managing used cooking grease.

Cooking grease collects in drains and hardens into a plug. Pouring grease down the drain and flushing with hot water **is not the solution**, as grease is simply moved down the collection system and can cause **sewer backups** further down the collection line.

In addition, grease causes operational problems at the Southside Water Reclamation (SWRP).



Grease accumulates in equipment, plugs pumps, and interferes with treatment of wastewater.

Why Should Restaurants Care About Sewer Backups?

As a restaurant owner/manager, and a taxpayer you should be concerned about sewer backups because:

- ▶ **Sewer** backups can cause extensive damage to streets, parking lots, and other structures.
- ▶ **Sewer** backups result in thousands of dollars being spent for cleanups.

- ◆ Maintaining your grease trap is the law.

All You Ever Wanted to Know About Grease & the Ordinance

The City of Albuquerque's Sewer Use & Wastewater Control Ordinance Section

Prohibited Pollutants 6-3-2-2 item c

*"No User shall introduce into the Publicly Owned Treatment Works (POTW) solid or viscous pollutants in amounts which could cause obstruction to the flow in the sewers, or other interference with the operation of or which could cause damage to the POTW, including **grease**, or other materials which tend to coat and clog a sewer line or other appurtenances thereto;*



Restaurant Owners can be issued a citation & be financially responsible for:

- ◆ **Not maintaining grease traps**
- ◆ **Causing sewer backups**
- ◆ **Damages related to sewer backups**

Best Management Practices:

Restaurants have options for managing used grease properly.

- ★ Pump grease traps regularly



- ★ Check the grease trap while it is being pumped. Make sure the trap has been pumped thoroughly.

- ★ Use a reputable grease hauling company.

- ★ Ask your hauler if the used grease is being recycled, or if you can visit the rendering plant.

- ★ Get a manifest or receipt from the hauler for each load pumped. This protects businesses in case the hauler dumps the grease load illegally.

Prevention:

- ★ Grease can be disposed of as solid waste, as long as it **is not in liquid form**. Pour grease into empty containers with lids make sure the empty containers are heat resistant. Allow grease to harden then put the container in the trash.
- ★ Clean spills up immediately to prevent grease from being discharged to floor drains. Discard the rags in the trash rather than washing.
- ★ Sweep before mopping or spraying floor to prevent unnecessary food buildup in the trap.

How to Check Grease Traps:

- ★ Some people check their grease traps using fluorescent tube protectors (clear plastic tubes) purchased from a hardware store. The tubes cost between \$3.00 and \$8.00 Cut the tube to fit grease trap. Dip the tube in the grease trap, and plug the clean end (like using a straw to get liquid out of a glass).
- ★ Grease traps are not always efficient. Restaurant owners may want to pump traps when they are between 30 % to 50% full.
- ★ Another way to measure how much grease is in your trap is to insert a yardstick, if the grease on the yardstick measures a third or half of the yardstick it is time to pump the trap.

